



Flexible Insulated Food Carrier (FIFC)



Why is it Needed?

The Flexible Insulated Food Carrier (FIFC) is needed to transport food efficiently and safely from the main galley to the Officer's or CPO mess areas.

Description:

The customized lightweight insulated carrier is designed to hold two half-size, four-inch deep steam table pans. The carrier weighs only 2.1 pounds when empty and has a comfortable carrying strap. Durable, lightweight, plastic insert pans are incorporated with the carrier for holding and serving food.

Key Features / Benefits:

Promotes safety...eliminates food spillage when transporting at sea.

Enhances acceptance...efficient jacketed insulation provides a thermal barrier that maintains acceptable serving temperatures.

Easy handling...designed for ease of handling and portability.

Easy storage...takes up minimal space in galley storage areas.

Rugged construction...an abrasion resistant outer shell of Cordura nylon resists tearing and punctures.

Easy to clean...carriers are dishwasher safe while the aluminized inner liner is easily wiped clean.

Manufacturer:

- Flexible Insulated Food Carrier (Model 1075N):
Ingrid Inc.,
131 Sola Drive,
Gilberts, IL
60136
- Steam Table Pan (Model 24HP, ½ size, 4" deep, amber), and Grip Lid Cover (Model 20 CWGL):
Premier Marketing,
1500a Lafayette Road,
PMB 376,
Portsmouth, NH
03801

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